

Appetizer

Venison Rib*

Potato Nest | Juniper Reduction

Carnivor, Bourbon Barrel Aged Cabernet Sauvignon, CA

Trout Gravlax*

White Wine Pickle | Crème Fraîche

Jackson Hole Winery, Pinot Grigio, Russian River Valley, CA

Roast Chicken Canape

Fry Bread | Toasted Walnut | Dried Huckleberry

Heymann-Lowenstein Schiefertaessen, Riesling, Mosel, CA

Oyster Mushroom

Spinach | Gruyere Mornay

Jackson Hole Winery, Pinot Noir, Russian River Valley, CA

Soup

Three Sisters Vegetable

Summer Squash | Heirloom Corn | Pinto Bean

Capitello, Sauvignon Blanc, Marlborough, NZ

Soup du Jour

Salad

Jenny Lake Signature

*Butter Lettuce | Cherry Tomato | Pickled Onion & Carrot |
English Cucumber | Honey Mustard Vinaigrette
Charles Smith, "Kung Fu Girl", Riesling, WA*

Blanched Zucchini

*Butter Lettuce | Squash Blossom | Avocado | Parsley
Vinaigrette
Shug, Sauvignon Blanc, Sonoma Coast, CA*

Entrée

*Criollo En Crute**

*Imberico Bellota Jamon | Brussels | Cognac Demi
Merite Reserve, Merlot, Wrattenbully, AUS*

Turkey Roulade

*Pesto Panko | Potato Pave | Allemande
Joseph Cattin Alsace,, "Hatchbourg", Grand Cru, FR*

*Striped Bass**

*Chervil Farro | Broccolini | Meuniere Sauce
Merry Edwards, Sauvignon Blanc, Russian River Valley, CA*

Butternut Dumpling

*Roasted Onion | Pecorino Romano | Brown Butter
Alexana, Pinot Noir, Willamette Valley, OR*

- CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS Our establishment offers products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe to consumer for people with peanut, tree nut, soy, milk, egg or wheat allergies.

Executive Chef Jedediah Dzimiera C.C.C